	Ousc 1.21	FOOD Establish	ıment I	nsper	TIAN R	Anort			age 1	**7
stablishment Na	man: a	CV-00083-MV-JER Food Establish	CH		,				Page 1	of _C
WNM C	Wan	Address: 2 M. Lobo	مديمه	م ا	de	State		de:		
01	06115	Gillan.	•			Est. Type	7		Risk Cat	едогу:
NA	AED Environmental H 1 Tijeras Ave. NE, Alb	ealth Bureau ouquerque NM 87102	Pre-Ope	ning F	logular follow-up	Complair	tion C	AR Ti	ermit Expira ite: me in: me Out:	9143
Circle desi	FOO	DEORNE ILLNESS RISK FA s (IN, OUT, N/O, N/A) for each numbered	TORS A	ND PUBI	IG HEAL					A SECTION
IN=in compliance	OUT=not in compli		item ≃not applicat	le	co	Mark "X" i S=corrected on-s	n appropriate site during ins:			est violation
Compliance Status cos R										
ROUT	Person in charge pri	pervision esent, demonstrates knowledge, and		16 N DU		Protection Proper disposi	ifrom Gont			
IN OUT (VA)	performs duties Certified Food Prote	A CONTRACT OF THE PARTY OF THE	+	17 IN OU		reconditioned.	& unsafe for	od		
	Empl	gyee Bealth			T N/A N/O	Food-contact s Food separate			itized	
Оол	Management, food e knowledge, respons	employee and conditional employee, ibilities and reporting				Time/Temper	ature Contr	ollfor Safe	ety	2000
OUT	Proper use of restric				UT N/AUG	Proper cooking	time & tem	peratures		
Ю оит		onding to vomiting and diarrheal event	5		LT N/A W	Proper reheating	ng procedure	s for hot h	olding	
IN OUT (Food Handler Cards		TT			Proper cooling Proper hot hold	time & temp	erature tures		
NOUT NO		ienic Practices		23 201	UT N/A N/O	Proper cold ho	lding temper	atures	-	
IN OUT N/O		g. drinking, or tobacco use yes, nose, and mouth	-		JT N/A N/O JT N/A N/O	Proper date ma				
6		itamination by Hands		23	VI IVA NVO	Time as a Publi	ic Health Cor sumen Advis		dures & rec	ords
NOUT N/O	Hands clean & prope	arly washed		28 IN OU	T(G)	Consumer adv			ındercooke	d
OUT N/A N/O		t with RTE foods or pre-approved		S S S S S	AEM		ceptible Po	nulations	STREET	
in out	Adequate handwash	ing sinks, supplied & accessible		27 NOU	T N/A	Pasteurized for			ods not offe	erad
DOUT C	Appro	wed Source			Ęo	od/Color,Addi				
IN OUT NA	Food obtained from a		+	28 NOU	-	Food additives				
DOUT	Food in good condition		-	29(1)00		Toxic substance	es property id	entified, st	ored, & use	d
1.00		orri card, a cricaditarated		CONTRACTOR		onromance v	VILLI ADDICO VI	ed Erroced		
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Inspector (Signature)